

THE TASTING MENU

HUNGERFORD HILL: 2010 HUNGERFORD HILL 'DALLIANCE' SPARKLING, TUMBARUMBA
PREMIUM: NV LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE

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New Zealand King Salmon

citrus koshu, cucumber, yoghurt, tangerine, whey

2015 KEITH TULLOCH SEMILLON, HUNTER VALLEY
PREMIUM: 2009 BROKENWOOD 'LATARA VINEYARD' SEMILLON, HUNTER VALLEY

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Cuttlefish and King Brown Mushroom 'Noodles'

sake and miso cream, yuzu, ginger, ink wafer

HUNGERFORD HILL: 2015 HUNGERFORD HILL PINOT GRIS, TUMBARUMBA
PREMIUM: 2015 ALBERT MANN PINOT BLANC/AUXERROIS, ALSACE, FRANCE

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Milled Morpeth Sweet Corn

mushroom, yolk, truffled sheep's milk pecorino

HUNGERFORD HILL: 2015 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA
PREMIUM: 2013 SIDURI PINOT NOIR, WILLAMETTE VALLEY, USA

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Armidale Spring Lamb Shoulder and Rib

roast onion, Binnorie goats' curd, rapa leaf, black garlic togarashi, wood sorrel

HUNGERFORD HILL: 2014 HUNGERFORD HILL SHIRAZ, HUNTER VALLEY
PREMIUM: 2014 USHER TINKLER 'RESERVE' SHIRAZ, HUNTER VALLEY

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Palate Cleanser

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Muse Coconut

HUNGERFORD HILL: 2013 HUNGERFORD HILL BOTRYTIS SEMILLON, RIVERINA
PREMIUM: 2011 DOMAINE DE DURBAN WHITE MUSCAT, BEAUME DE VENISE, FRANCE

Optional Cheese Course

One Slice - \$10pp Supplement, \$15pp with Hh Wines, \$20pp with Premium Wines

\$120.00pp Food Only

\$180.00pp with Hungerford Hill Wines

\$220.00pp with Alternate Premium Wine

A 3% AMEX surcharge applies